Electrolux

air-o-steam
air-o-steam TOUCHLINE Natural Gas Combi Oven 102

ITEM #

MODEL #

NAME #

SIS #

AIA #

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267753 (AOS102GTP1) Natural Gas Combi TOUCHLINE Oven 102 - 120V/1ph/60Hz - 9A

Short Form Specification

Item No.

Unit to be Electrolux air-o-steam® Combi TOUCHLINE Oven. The air-o-steam® features three cooking modes – Automatic, Programs and Manual. Large touch-screen display for both set and actual values of humidity and temperature in cooking chamber during cooking. Three automatic modes: Low Temperature Cooking cycle (LTC), reheating cycle and proofing cycle. Traditional cooking modes - steam (max. 266 °F - 130°C), hot convected air (max. 572 °F - 300°C) and combi-mode (max. 482°F - 250°C). Each cooking mode operates under Lambda-sensor driven air-o-clima™: automatic and constant real humidity control. 6-point multi-sensor for core temperature controlled cooking cycles. All 304 stainless-steel construction, seamless hygienic cooking chamber with all rounded corners. Double thermo-glazed door with open frame construction for cool outside door panel. Halogen cooking chamber lighting. IPX-5 spray water protection certification. Retractable spray hose included as standard. USB connection. air-o-clean™, automatic and built-in self-cleaning system. Food Safe control to automatically monitor and validate the cooking process according to HACCP standards. HACCP management available upon request. Green functions to save energy, water and rinse aid. Half day chef training included. Covered by Electrolux Platinum Star® Service Program two-year parts and one-year labor warranty, installation start-up and performance checkup after one year from installation.

APPROVAL:

Main Features

- Automatic mode: choosing family and food type, the oven automatically selects the appropriate cooking climate, temperature and time. Three special automatic cycles available:
  - Low Temperature Cooking cycle (LTC) to minimize weight loss.
  - Re-heating cycle: efficient humidity management to quickly reheat.
  - Proofing cycle: uses the air-o-clima™ function to create the perfect proofing conditions.
- Programs mode: a maximum of 1,000 recipes can be stored in the oven's memory.
- Manual mode: traditional cooking style by manually selecting the parameters. Traditional cooking cycles available:
  - Dry, hot convection cycle (max. 572 °F/300°C).
  - Low temperature steam cycle (max. 212 °F/100 °C).
  - Steam cycle (max. 212 °F/100 °C).
  - High temperature steam (max. 266 °F/130°C).
  - Combination cycle (max. 482°F/250°C): combining convected heat and steam to obtain humidity controlled cooking environment, accelerating the cooking process and reducing weight loss.
- air-o-clima™: Lambda sensor controlled automatic humidity adjustment of cooking environment.
- air-o-clean™ automatic and built-in self cleaning system (4 automatic and 1 semi-automatic cycles).
- 6-point multi-sensor core temperature probe.
- Variable fan speed. Radial fan.
- USB connection.
- Food safe control monitors the cooking process to comply with HACCP standards. HACCP management to record cooking procedure available upon request.
- Electrolux Platinum Star® Service package included.
- It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on back of spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Construction

- IPX 5 (NEMA 4) spray water protection certification for easy cleaning.
- All 304 stainless steel construction.
- Seamless hygienic cooking chamber with all rounded corners for easy cleaning.
- Double thermo-glazed door with open frame construction, for cool outside door panel. Swing hinged easy-release inner glass on door for easy cleaning.
- Swing hinged front panel for easy service access to main components.
- Integrated spray hose included.

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Included Accessories

- 5 of Single 304 stainless steel full-size grid (21 "x26") PNC 922076

Optional Accessories

- Flue condenser for hood for 10 GN 2/1 gas ovens. The flue condenser is mandatory on installations with ventilation hoods (640793 - 640794) PNC 640415 ❑
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640793 ❑
- Exhaust hood with fan for 10x2/1 GN ovens. It is mandatory to use the flue condenser (640415) on installation with gas ovens PNC 640794 ❑
- Automatic water softener for ovens PNC 921305 ❑
- Resin sanitizer for water softener PNC 921306 ❑
- Wheel kit for base for 61, 62, 101 and 102 oven bases PNC 922003 ❑
- Kit - 4 adjustable feet for 61, 62, 101, 102 ovens PNC 922012 ❑
- Chicken racks, pair (2) (fits 8 chickens per rack) PNC 922036 ❑
- Tray support for 62 and 102 oven bases PNC 922041 ❑
- Trolley for roll-in rack for 62 and 102 oven PNC 922042 ❑
- Tray rack (wheel kit included) for 102 oven (standard pitch) PNC 922043 ❑
- Tray rack (wheel kit included) for 102 oven (increased pitch) PNC 922045 ❑
- Slide-in rack support with handle for 62 and 102 oven PNC 922047 ❑
- Thermal blanket for 102 racks PNC 922048 ❑
- Mobile banqueting rack for 102 with 3" (75 mm) pitch, 51 plates (should be ordered with 1 each PNC 922074) PNC 922052 ❑
- Pair of 304 stainless steel full-size grid (21"x26") PNC 922060 ❑
- Pastry Rack 16" x 24" (400mm x 600mm) for air-o-system 102 PNC 922067 ❑
- Wheels and Hinges kit for 6 and 10 oven PNC 922073 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 3/4" (20 mm) deep PNC 922090 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 1 1/2" (40 mm) deep PNC 922091 ❑
- GN 1/1 (12" x 20") tray made of aluminium alloy with no-stick coating, 2 1/2" (65 mm) deep PNC 922092 ❑
- Kit to connect external rinse aid and detergent tank for 61, 62, 101, and 102 ovens PNC 922169 ❑
- External side spray unit (needs to be mounted outside and includes support for mounting to oven) PNC 922171 ❑
- Single 304 stainless steel full-size grid (21"x26") PNC 922175 ❑
- Fat filter for 101 and 102 oven PNC 922178 ❑
- 16" x 24" (400 x 600mm) Baguette tray, made of perforated aluminium, silicon coated PNC 922189 ❑
- 16" x 24" (400 x 600mm) Perforated baking tray, made of perforated aluminium PNC 922190 ❑
- Baking tray, made of aluminium 16" x 24" (400 x 600 mm) PNC 922191 ❑
- Open base with rack guides for 62 and 102 oven PNC 922198 ❑
- Basket for detergent tank (wall mounted) PNC 922209 ❑
- Holder for detergent tank on open base PNC 922212 ❑
- Cupboard base and tray support for 62 and 102 oven PNC 922234 ❑
- Flue condensor for gas ovens PNC 922235 ❑
- Hot cupboard base with humidifier and tray support for 10x2/1GN PNC 922238 ❑
- Pair of frying baskets PNC 922239 ❑
- Control panel filter for 62 and 102 oven PNC 922247 ❑
- Heat shield for 102 oven PNC 922252 ❑
- Double-click closing catch for oven door PNC 922265 ❑
- Grid for whole chicken 1/1GN (8 per grid - 1,2kg each) PNC 922266 ❑
- Electronic Board for HACCP through PC Network, for Air-O-Steam and Air-O-Convect Ovens PNC 922275 ❑
- Kit to convert from natural gas to LPG PNC 922277 ❑
- USB Probe for sous-vide cooking (only for Touchline oven) PNC 922281 ❑
- Drain kit (diameter 2") for 61, 62, 101, 102 ovens PNC 922283 ❑
- Baguette tray (holds 4), made of perforated aluminium, silicon coated, GN1/1 (12" x 20") PNC 922288 ❑
- Oven grill made of aluminium alloy with no-stick coating PNC 922289 ❑
- GN 1/1 (12" x 20") egg fryer grid, made of aluminium alloy with no-stick coating. Fits 8 eggs PNC 922290 ❑
- Conversion kit from natural gas to LPG for 102 ovens PNC 922296 ❑
- Kit flaged feet PNC 922320 ❑
- Kit universal skewer rack and 6 short skewers for ovens (TANDOOR) PNC 922325 ❑
- 6 short (14") skewers for ovens (TANDOOR) PNC 922328 ❑
- Fat collection tray for ovens (1.5") PNC 922329 ❑
- NPT adaptor 1 1/4" gas for ovens PNC 922332 ❑
- Smoker for ovens PNC 922338 ❑
- Water filter for ovens - 4 membranes PNC 922344 ❑
- External reverse osmosis filter for ovens - 4 membranes PNC 922345 ❑
- Kit check valve PNC 922347 ❑

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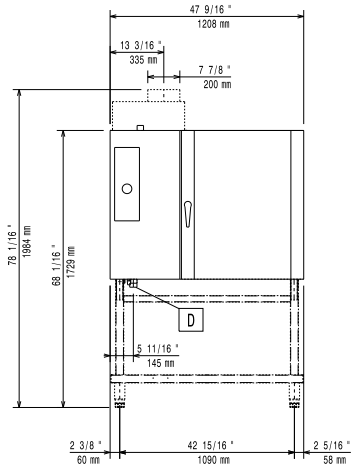
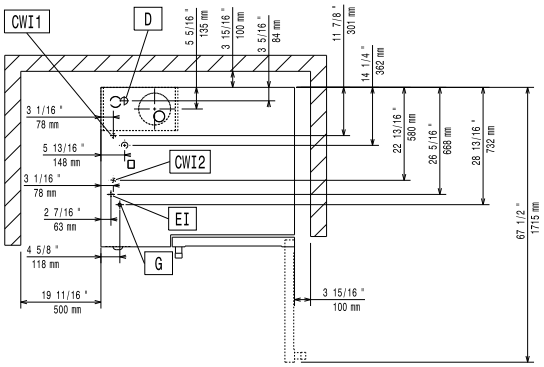
Front



Top



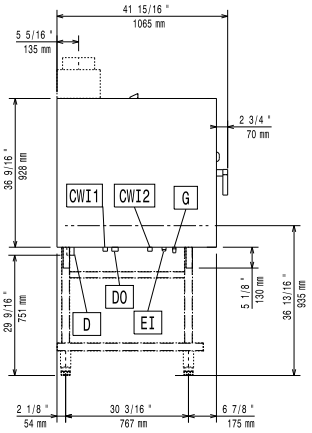
CWI = Cold Water inlet

D = Drain

EI = Electrical connection

G = Gas connection

Side



Electric

Supply voltage:	
267753 (AOS102GTP1)	120 V/1 ph/60 Hz
Amps:	8.3
Circuit breaker required	

Gas

ISO 7/1 gas connection diameter:	1/2" MNPT
Natural gas:	
Steam generator:	9 kW
Heating elements:	105679 BTU (31 kW)
Total thermal load:	177589 BTU (52 kW)
Natural gas - Pressure:	7" w.c. (17.4 mbar)
LPG:	
Steam generator:	30681 BTU (9 kW)
Heating elements:	105679 BTU (31 kW)
Total thermal load:	177589 BTU (52 kW)
Pressure:	11''w.c. (27.4 mbar)

Water:

Water inlet "CW" connection:	3/4"
Water consumption (gal./hr.):	Min: 4.49 Max: 20.08
Water inlet "FCW" connection:	3/4"
Hardness:	5-50ppm (boiler/steam – rear connection) less than 400ppm (cleaning/quenching - front connection)
Pressure:	22-36 psi (1.5-2.5 bar)
Drain "D":	1"1/4
Conductivity:	(50-200 µs/cm)
Chlorides:	(must be less than 20 ppm)
PH:	(must be greater than 7)

Electrolux *recommends the use of treated water, based on testing of specific water conditions.*

Please refer to user manual for detailed water quality information.

It is obligatory upon the end-user to supply the combi with water that conforms to the specifications attached on the spec sheet. A properly sized system combined with a disciplined filter replacement regimen will ensure the maximum life of the oven.

Installation:

Clearance:	2''rear and right hand sides.
Suggested clearance for service access:	20''left hand side.

Capacity:

Sheet pans:	10 - 18''x 26''
Steam pans:	20 - 12''x 20''
Half size sheet pans:	20 - 13''x 18''
GN:	20 - 1/1 containers
GN:	10 - 2/1 containers
Max load capacity:	180 lbs. (80 kg)

Key Information:

Net weight:	481 lbs (218 kg)
Shipping width:	46 7/16" (1180 mm)
Shipping depth:	50 13/16" (1290 mm)
Shipping height:	44 7/8" (1140 mm)
Shipping weight:	562 lbs (255 kg)
Shipping volume:	61.27 ft³ (1.74 m³)

The company reserves the right to make modifications to the products without prior notice. All information correct at time of printing.